

*Salumeria Rosi is an authentically Northern Italian, dining restaurant and delicatessen. Originating in Parma, Italy, and then debuting in NYC, Salumeria Rosi is acclaimed as a true taste of Italy with fresh imported food and wine, plus homemade dishes crafted with the highest quality ingredients from age-old recipes.*

*Our dining experience offers guests an opportunity to try a plethora of Italian dishes in a tasting menu. Made for sharing with a date or a group of friends, Salumeria Rosi offers an absolutely unique dining experience in NYC.*

*Mangia Bene!*

## GALVANINA SICILIAN ORGANIC SODAS

6

### GRAPEFRUIT

BLOOD ORANGE, BLACK CARROT & BLUEBERRY

### LEMON

CLEMENTINE  
POMEGRANATE

## COCKTAILS

15

### APEROL GIMLET

Gin, Triple Sec, Lime, Prosecco, Aperol

### IMPERATORE

Bulleit Rye, Averna, Luxardo, Moscato

### SIMONE & GARFUNKEL

Bulleit Rye, Montenegro, Lemon, Rosemary, Thyme

### FESTIVALE

Jack Daniels, Stoli Vanilla, Frangelico, Cloves and Lemon

### LIMONE PEPATO

Tequila, Triple Sec, Lime Juice, Pepperoncini

### LA DUCHESSA

Bacardi Rum, Triple Sec, OJ, Pruno Nero Lambrusco

### NEGRONI

**BOULEVARDIER** • Whiskey, Campari, Sweet Vermouth  
**HANKY PANKY** • New Amsterdam Gin, Fernet Branca, Sweet Vermouth  
**CLASSIC** • Gin, Campari, Sweet Vermouth

## BIRRE

9

### FORST LAGER

Crisp and Refreshing 5.8%

## vini rossi

<b>HOUSE RED</b> •	12   45
<b>BARBERA DEL MONFERRATO DOC 2018</b> <i>Villa Sparina, Piemonte</i>	15   60
<b>ETNA ROSSO GHIAIA NERA 2017</b> <i>Tenuto Tascante, Sicily</i>	14   56
<b>MONTEPULCIANO D'ABRUZZO RISERVA 2016</b> <i>Spelt, Fattoria La Valentina</i>	16   65
<b>CHIANTI CLASSICO 2015</b> <i>Castello di Bossi, Chianti</i>	17   68
<b>VALDISANTI 2015</b> <i>Cabernet &amp; Sangiovese, Tolaini, Tuscany</i>	20   80
<b>PRIMITIVO 2017</b> <i>Lirica, Primitivo di Manduria, Puglia</i>	48
<b>CANNONAU RISERVA 2015</b> <i>Sella &amp; Mosca, Sardegna</i>	60
<b>ROSSO DI MONTALCINO DOC 2017</b> <i>Castello Romitorio, Tuscany</i>	75
<b>MONFERRATO ROSSO 'NDRE 2005</b> <i>Nebbiolo, Castello di Montegrosso, Piedmont</i>	78
<b>BRUNETTI (SUPER TUSCAN) 2014</b> <i>Cecina, Tuscany</i>	92
<b>AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2016</b> • <i>Luciano Arduini, Veneto</i>	100
<b>AGLIANICO DEL VULTURE 2013</b> <i>Il Passo, Alberi in Piano, Basilicata</i>	115
<b>TIGNANELLO, 2016</b> <i>Antinori, Tuscany</i>	350

## vini bianchi

<b>HOUSE WHITE</b> •	12   45
<b>GAVI 2018</b> <i>Villa Sparina, Piemonte</i>	14   56
<b>LANGHE ARNEIS 2018</b> <i>Olivero Mario, Piedmont</i>	15   60
<b>CASTELLO BANFI CHARDONNAY 2017</b> <i>Fontanello, Tuscany</i>	18   70
<b>FALANGHINA 2018</b> <i>Orneta, Campania</i>	48
<b>TREBBIANO DI LUGANA 2018</b> <i>Zenato, San Benedetto, Lugana</i>	52
<b>PINOT BIANCO 2018</b> <i>Kettmeir, Alto Adige</i>	54
<b>VERMENTINO 2017</b> • <i>Auramaris, Toscana</i>	65
<b>PECORINO 2018</b> <i>Ciavolich, Abruzzo</i>	68
<b>SAUVIGNON BLANC WINKL 2018</b> <i>Terlan, Sud Tiro</i>	80
<b>TERLANER NOVA DOMUS 2015</b> <i>Pinot Bianco, Terlan, Sud Tiro</i>	135

## rosé & vini dolci

<b>ANNA'S SECRET ROSE 2018</b> • <i>Maremma Toscana, Grosseto</i>	14   55
<b>TRENTO BRUT ROSÉ</b> <i>Cesarini Sforza, Alto Adige</i>	70
<b>MOSCATO D'ASTI 2018</b> • <i>Col Dei Venti, Comète, Piemonte</i>	54

## spumanti

<b>PROSECCO DOC</b> <i>Romio, Friuli Venezia Giulia</i>	12   48
<b>PRUNO NERO, LAMBRUSCO NV</b> <i>Cleto Chiarli, Emilia Romagna</i>	12   48
<b>FRANCIACORTA NV</b> <i>Ca' del Bosco, Lombardia</i>	23   92
<b>DOM PERIGNON, 2004</b> <i>Brut, Champagne</i>	250

## half bottles

(375ml)

<b>CHIANTI CLASSICO DOCG 2015</b> <i>Quesciabella</i> •	40
<b>PROSECCO, VALDOBBIADENE NV</b>	36